and second of November, have significantly fused popular usage into a single festival of the dead. In fact, people pay little or no heed to the saints and their thoughts to the souls of their departed kinsfolk. Feast of All Souls begins immediately after vespers Saints⁵ Day. Even on the eve of All Saints' is, on the thirty-first of October, which we call Hallowe'en, the graveyard is cleaned and every grave adorned. decoration consists in weeding the mounds, sprinkling of charcoal on the bare earth, and marking out patterns in red service-berries. The marigold, too, is still at that season in cottage gardens, and garlands its blooms, mingled with other late flowers left by the departing summer, are twined about the grey mossgrown tombstones. The basin of holy water is filled with fresh water branch of box-wood put into It; for box-wood In the popular mind Is associated with death and the dead. On the Souls' Day the people begin to visit the graves and to the soul-cakes to the hungry souls. Next morning, before eight o'clock, commence the vigil, the requiem, and solemn visitation of the graves. On that day hold offers a plate of meal, oats, and spelt on a side-altar the church; while in the middle of the sacred edifice Is set, covered with a pall, and surrounded by lighted and vessels of holy water. The tapers burnt on day Indeed generally in services for the departed are In evening people go, whenever they can do so, to their native village, where their dear ones He in the churchyard and

there at the graves they pray for the poor souls, and leave an offering of soul-cakes also on a side-altar in the church. The soul-cakes are baked of dough In the shape of a coil of hair and are made of all sizes up to three feet long. They form a perquisite of the sexton.

The custom of baking soul-cakes, sometimes called simply Soui-cr "souls," on All Souls' Day is widespread in Southern Germany g^{\wedge}) and Austria; everywhere, we may assume, the cakes were inSout originally Intended for the benefit of the hungry dead, though Gerraa

 $^{^{1}}$ Karl Freiherr von Leoprechting, 2 O. Freiherr von Reinsberg-Diir- $Aus\ dem\ Lcchrain$ (Munich, 1855), pp. u ingsfeld, $Das\ festliche$ Jahr (Leipsic, 198-200. 1863), p. 330. As to these cakes